

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



The Anchorman

CHENIN BLANC 2018

THE RANGE *The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.*

The Anchorman is named for Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin blanc, amongst other varietals. He had the vision and courage to tame a wilderness and grow great wine. His fingerprints are still on every wine we make.

This wine is made from Chenin blanc grapes.

VINEYARDS *The fruit for this wine was sourced from old, low-yielding vines in Paarl and Darling.*

WINEMAKING *This expressive wine consists of four differently vinified components. One portion of fruit was fermented in first, second- and third-fill 300-litre and 500-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in amphorae (clay pots). The fourth component underwent carbonic maceration whereby bunches are neither crushed, nor pressed, followed by spontaneous fermentation. The resultant wine tends to be light and fruity. This technique was chosen for the freshness it would impart to the wine. After fermentation, the various components were kept on the lees for nine months prior to final blending and bottling.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Elmarie Botes*

COLOUR *Brilliant with a bright golden hue.*

BOUQUET *Reminiscent of ripe fruits, especially apricots and white peaches. As the wine opens up, floral and citrus notes become more prominent, together with hints of spice.*

PALATE *Layers of fruit on the palate with a crisp acidity and a creamy texture.*

FOOD SUGGESTIONS *Delicious with fish, poultry, mild Cape Malay dishes, veal, pasta and salads.*

MATURATION POTENTIAL Five to seven years

RESIDUAL SUGAR 4,23 g/l

ALCOHOL 14,08%

TOTAL ACIDITY 5,84 g/l

PH 3,44

